

## **Russian Tea Cakes**

From [HaveRecipes-WillCook](#)

1 cup unsalted butter, softened  
½ cup powdered sugar  
1 teaspoon vanilla  
2 ¼ cups all purpose flour  
¾ cup finely chopped nuts (I use pecans or walnuts)  
¼ teaspoon salt  
powdered sugar

Beat butter and ½ cup powdered sugar and vanilla in a large bowl. Stir in flour, nuts and salt until dough holds together. Chill the dough for at least an hour.

Preheat oven to 400°F. Shape dough into 1-inch balls, and place about 1 inch apart on ungreased cookie sheet. Bake for 10 to 12 minutes or until set but not brown. Remove from cookie sheet. Cool slightly on wire rack. Roll the warm cookies in powdered sugar. Cool on a wire rack and then roll in powdered sugar again to coat.